

Fair spotlights post-graduate program opportunities

Graduating business student Neema Mavandadi is pondering his next educational move. He's trying to choose between Ryerson and York as a place to earn a university business degree.

Going to university won't be a new experience for Mavandadi. His first post-secondary experience was at McMaster University, where he studied science. Then he switched fields and for the last three years he's been at George Brown completing his diploma program in Business Administration.

He's far from alone in choosing to continue his studies after graduation. About 25 per cent of George Brown graduates continue their education at college or university – just slightly less than the provincial average of 26.7 per cent.

George Brown has made the transition to advanced credentials easier by offering 34 post-graduate programs and promoting transfers to other post-secondary institutions. Taking a post-grad program at George Brown is the most popular option for its own graduates – with almost 14 per cent of graduates choosing to stay on and get an advanced credential.

Liaison Officer Ryan Guest recently coordinated George Brown's first post-graduate education fair that attracted 200 current students with the opportunity to meet with representatives from 16 universities and colleges.

Some discovered new opportunities. Mavandadi arrived at the fair – held in the new Career Centre at St. James Campus – thinking he could only transfer credits towards a degree at York, but was pleased to learn he could do the same at Ryerson.

Liaison and Recruitment Manager Marie Braswell says hosting the fair helps students find the right post-graduate program, and opens doors for George Brown to promote its post-graduate programs at college and university campuses province wide.

George Brown also recently published a Transfer Guide that lists the 32 universities that offer advanced academic standing to graduates from 55 George Brown programs. The guide is also available online at <http://transferguide.georgebrown.ca/>

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Business student Neema Mavandadi (in striped sweater) chats with Ryerson University representatives at the college's first Post-Graduate education fair in February. About 25 per cent of George Brown graduates choose to continue their education after a post-secondary program.

Graduate is world's best junior chef

A George Brown Chef School graduate is the best junior chef on earth.

Trevor Ritchie, 24, received that title in February after a culinary competition in Chile where he spent a tense five and-a-half hours creating a world-beating menu of sea bass and beef and then topped it off with a chocolate pistachio dessert.

But cooking and serving a three-course meal for eight hyper-critical judges wasn't the only challenge. Ritchie, along with the 16 other top under 25 year-old chefs from around the world, had to plan their meals from a mystery box of ingredients that they opened just hours before turning their stoves on.

Ritchie, who lives in St. Catherines and works at the Queen's Landing Hotel in Niagara-on-the-Lake, single-handedly represented Canada at the Hans

Bueschens Junior Culinary Challenge at the World Association of Chefs Societies Congress after winning both Ontario and Canadian competitions in 2009.

"My win in Chile was both the late end and the early beginning of a dream to reach the top," he says. "It has taught me to respect other talent and to face the competition with a fearless, but humble, confidence that I will carry with me for the rest of my career."

His winning three-course menu featured the appetizers of Roasted Chilean Sea Bass with Oyster Foam–Cold Smoked Chilean Sea Bass with Orange Gelée and Avocado Panna Cotta; a main course of Ribeye en 'Cocuotte' wrapped with Prosciutto and layered with Portobello Mushrooms and Oven-Dried

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Best junior chef

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Tomatoes, Braised Beef Osso Buco with Shallot Soubise and Roast Garlic Infused Potato Fondant; and ended with a dessert of Dark Chocolate Pistachio Dacquoise, Pumpkin Mascarpone Sphere, Passion Fruit Sorbet, Raspberry Gelée and Caramel Sauce.

Competition judges, who carefully watched competitors as they cooked and then tasted the results, made their decisions based on taste, presentation, organizational skills, knife skills and cleanliness, among other things.

Judge Christophe Luzeux, Executive Chef of the Halifax World Trade and Convention Centre, says he was impressed with Ritchie's culinary skill as well as his ability to stay cool under pressure and the Chilean heat. "Trevor was well organized, had a well-balanced menu, and great techniques," he says. "His first plate set the level where you have to be to win this competition; great colour, texture, flavours. He sent a dessert that wowed every member of the jury panel. The final tally placed Trevor on top for the morning competition and no competitor from the afternoon heat was able to come close to what Trevor did that day."

Ritchie has been an apprentice chef at the Queen's Landing Hotel in Niagara-on-the-Lake since 2007. He won the right to represent Canada in Chile by winning a gold medal in the National Junior Culinary Competition in Kelowna, BC in June 2009. Ritchie entered the national competition as Ontario's top junior chef after his first place win in the Ontario Junior Culinary Challenge in Toronto in April 2009.

Ritchie began his culinary career as a 15-year-old dishwasher and trash collector at a restaurant in St. Jacobs before he was given the chance to do some cooking. From there he went to a two-year Chef's program at George Brown.

"You have to have a lot of focus and desire to compete," he says. "I love food and working with it. It's my passion."



Graduate Trevor Ritchie is now the world's best junior chef after a culinary competition in February.

Baking labs get \$2.3 million upgrade



Baking Professor Laura Bryan (left) shows off a new commercial hearth oven to students in one three newly renovated labs in the Centre for Hospitality and Culinary Arts building at 300 Adelaide St. E. Each lab consists of workspace for 24 students and new rotating and rack ovens, proofers and blast freezers.

Baking at George Brown is now a combination of timeless techniques and the very latest 21st century ovens and equipment available – thanks to a recent \$2.3 million lab renovation and retrofit.

The money – most of it from a provincial fund to enhance apprentice training – was used to bring three labs up to current industry standards including:

- Steam-injected ovens for maintaining humidity during baking
- Stone-surface hearth ovens
- Blast freezers that can freeze fresh baked goods to -40 degrees in 15 minutes
- Individual mixers and refrigerators at each of 24 student stations in each lab
- Better lighting and new bright wall surfaces
- Air-conditioning to permit year-round training

Baking students say the new equipment in the renovated labs will make for a seamless transition into even the best equipped bakeries in Toronto.

"We're using the stuff we'll be using in industry," says Sarah Stratford, a Baking and Pastry Arts Management student who started an industry work experience term in late February.

The new labs, which also permit teaching students to make higher quality baked products, were made possible by a \$1.6 million investment by the Ministry of Training, Colleges and Universities Apprenticeship Enhancement Fund (AEF). The college also supported the initiative with additional funds, bringing the total investment to \$2.3 million.

"This substantial financial commitment will ensure extensive new training opportunities for our students and help prepare them to meet the increasing demand of our enrolment in this field, while enabling them to gain a competitive edge and graduate as professionals able to transfer directly into meaningful jobs," says John Walker, Dean of the Centre for Hospitality and Culinary Arts.

The Baking labs are almost in constant use from early morning to late at night – there are three shifts of day classes following by a continuing education class.

The AEF helps Ontario's colleges update their training equipment and facilities to industry standards. It is designed to help them meet the growing needs of the workplace by providing funding to help train more people and deliver relevant, high-quality programs in support of the province's apprenticeship program. Within the AEF, the Ontario government is providing \$40 million over the next three years to 23 colleges across the province.

Plant in new campus garage will heat/cool neighbourhood

George Brown's new waterfront campus is going to be the hottest – and coolest – place in the new East Bayfront neighbourhood.

In fact, the campus will be the source of heat and cooling for many nearby buildings, including office buildings and luxury condominiums. Underground pipes will carry super heated or cooled water from a plant located in the campus' underground parking lot to the buildings where it will provide heat in cool months and air-conditioning in hot ones.

The District Energy Centre, as the plant is called, eliminates the need for independent heating and cooling in each building and eliminates unsightly rooftop heating and cooling machinery. It also saves energy and gives architects more freedom in designing buildings. The District Energy centre will be owned by Waterfront Toronto and is being constructed with support from the City of Toronto and the cooperation of George Brown. When it comes online, the new District Energy Centre will replace the temporary facility that is currently located in front of Corus Quay on Queen's Quay East.

For more information about the District Energy Centre go to www.waterfronttoronto.ca and click on sustainability.

Education fair

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Laurentian University in Sudbury, for instance, offers graduates of George Brown's two-year Activation Co-ordinator/Gerontology program full credit for the course work they have done in college and the opportunity to earn a three-year degree in Gerontology with just one year of additional study.

The list includes seven universities from the United States – most in northwestern New York State – and two from Australia.

A large majority of Ontario college students want to earn a university degree at some point in their lives, a 2005 Ontario Colleges study found. While only 22 per cent say they are attending college as a step in that direction, 72 per cent say they plan to earn a degree at some point after leaving college, many by part-time study while working.

Most George Brown graduates who immediately go to university don't go far afield, a 2009 Colleges Ontario study found. The most popular university is Ryerson, followed by York, the University of Toronto, and the Ontario College of Art and Design.



ECE STUDENTS MEET JAMAICA'S GOVERNOR GENERAL: George Brown Early Childhood Education program professors and students were received in January by His Excellency, the Most Honourable Sir Patrick Linton Allen, Governor General of Jamaica, in recognition of George Brown's contribution to early childhood in Jamaica. The students were in Jamaica completing their fourth and final field placement experience.



ESL BAKE SALE HELPS HAITI: Students scramble for treats at a late January bake sale organized by George Brown's English as a Second Language teachers to raise money for Haiti relief. "We often feel helpless when disaster occurs so far away from home and we want to help people in need," says professor Lisa Hopkins. Both employees and students contributed to the sale – some heroically, including student Rosemary Antaya who made 150 coconut donuts. The sale raised \$1,800 for UNICEF, which was matched dollar for dollar by the Canadian International Development Agency (CIDA), for a total of \$3,600.

President Anne Sado



One of the most common questions I receive about the Waterfront campus these days is "is it on schedule?" or "will it be completed on time?" While I appreciate that these inquiries are coming from a place of anticipation, I believe an equally if not more exciting and important question is "where will the Waterfront take us, and how?"

That the Waterfront campus is a huge opportunity to shape George Brown's future is obvious. Building a new campus from the ground up and increasing our physical footprint by roughly 40 per cent does not occur every day. What may not be as readily apparent, however, is how exactly we are seizing this chance and making the most of the new space as we plan the college's future.

As I've mentioned in past columns, much of George Brown's goals in our strategic framework for 2020 will rely on strengthening our existing competitive advantage in under-

standing employers and their needs. What is most exciting about the Waterfront campus is that we will be able to not only create the appropriate learning environments to support this objective, but ones that take us even further.

George Brown's overall goal has long been to prepare graduates who are ready for the job from day one. However, looking at the current economic landscape and workforce trends, I believe that ensuring future competitiveness and prosperity will rely on an even more proactive approach from the postsecondary sector – one that goes beyond filling employers' demand for skilled workers to delivering graduates who will actually help shape the workplace to the benefit of employers. In order to accomplish this, we must take every opportunity to equip our students with an expansive understanding of both today's as well as tomorrow's workplace needs.

This strategic direction is currently one of the most important factors driving our space design for the Waterfront campus. As a key example, the Centre for Health Sciences has already made great progress in creating interprofessional curricula to transform its programs. Designing a purpose built environment where space and curriculum are aligned will allow much greater practical application of the new curricula, as well as augment the Province's ability to implement this type of collaborative practice in the health care system.

Recognizing the dynamic nature of George Brown's operating environment, the space at the Waterfront must be designed with as much flexibility as possible. Certain priorities such as our green initiative will be implemented from the start in the building's construction, while classroom and learning space configuration will inevitably continue to evolve. This will be an iterative process.

That being said, I am very pleased that the answer to the most common query about the Waterfront is

that we are currently on schedule. Shoring of the site is 80 per cent completed and excavation started on February 15th. Tendering for the foundation is set for April with construction in June. In addition, we are anticipating one final design review panel in March or April.

Although details about the construction at this point are exciting to many, all staff should share in the excitement over the possibilities the campus will bring long after the final touches on the new building are made.

GREEN SPOT

Start your Earth Hour celebrations 24 hours early! The Curriculum & Program Design Working Group under the Academic Strategy, the Green Team and the Student Association present the 2nd George "Green" Day on Friday, March 26th. Join fellow faculty, students, support staff and community partners to explore one or more of the following themes:

1. Going "Green" is Good for Business
2. Think Global, Act Local
3. LEEDing the Way to Sustainable Development – the Waterfront Campus and Beyond

Faculty are encouraged to invite their students or to incorporate the event into their class that day. Watch for more details in "Update" and on the Staff Development Calendar. For information contact Camilla Wheeler at ext. 6365 or cwheeler@georgebrown.ca



Make it happen.

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